



WYKŁADY

Prof. Dr C. Hanny Wijaya

Tematyka wykładów

25.04.2017 (wtorek) 10:00-12:00 *

Development of Indonesian potential food commodities, product development based on research work with examples of commercialized products

26.04.2017 (środa) 8:30-10:00 (aula 4)

Product development based on research work with utilization of Cajuput Oil (*Melaleuca cajuputi* L.) as ingredient in functional Candy as the model

27.04.2017 (czwartek) 10:00-12:00 (aula 4)

Traditional food ingredients in Indonesia and their implementation in functional food innovation

27.04.2017 (czwartek) 14:00-16:00 (aula 4)

Introduction on recent development of Indonesian potential food commodities and food diversification in Indonesia

Serdecznie zapraszamy

*spotkanie zamknięte prosimy chętnych o potwierdzenie przybycia na adres katarzyna.swiader@sggw.pl do dnia 12.04.2017



[Prof. Dr. C. Hanny Wijaya]

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Area of Expertise

Flavor chemistry and technology

Research Interest

Isolation and identification of flavor component and bioactive compound from local resources, study on volatiles quality of tropical fruits produced by breeding, tropical peatland management- Asian ethnic diets and traditional herbal medicines in the perspective of functional foods and health promoting

Serdecznie zapraszamy na wykłady

Wydział Nauk o Żywieniu Człowieka i Konsumpcji SGGW